

MENU 菜单



Toasted Egg Yolk, Caviar and Herbs

蛋黄吐司，鱼子酱和香草

Kingfish Sashimi, Lemon Snow, Horseradish and Olive Oil

皇帝鱼刺身，柠檬雪，辣根和橄榄油

Sautéed Foie Gras, Green Apple, Yuzu-Dashi Foam

香煎鸭肝，青苹果，柚子出汁泡沫

Seared Icelandic Halibut, Spiced Jade Emulsion and Tender Celeriac

炙烤冰岛比目鱼，翡翠奶油汁和块根芹

Butter Poached French Blue Lobster, Autumn Vegetable Tapioca

Gewürztraminer and Passion Fruit

黄油焗法国蓝龙虾，秋季蔬菜西米粒

琼瑶浆和热情果

Blackmore Ribeye, MBS9, Potato Purée, Roasted Heirloom Carrots

Blackmore 肉眼牛肉，大理石花纹 9 级，土豆泥和烤胡萝卜

Jean Georges Chocolate Cake with Vanilla Ice Cream

巧克力蛋糕配香草冰淇淋



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Egg Caviar

鸡蛋鱼子酱

Sea Scallops with Caramelized Cauliflower, Caper - Raisin Emulsion

深海扇贝配金色花菜，水瓜柳—葡萄沙司

Young Garlic Soup with Thyme, Sautéed Frog Legs

青煎牛蛙腿，蒜蓉香草汤

Turbot with Château Chalon Sauce

多宝鱼，法国黄酒汁

Lobster Tartine, Lemongrass, Fenugreek Broth, Pea Shoots

香茅龙虾配葫芦巴汁和小豌豆苗

Broiled Squab, Onion Compote, Sautéed Foie Gras, Corn Pancake

香烤乳鸽配烩洋葱，玉米饼和鹅肝

Jean Georges Chocolate Cake with Vanilla Ice Cream

巧克力蛋糕配香草冰淇淋